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TRANSLATED BY: HAYONE CHUNG
EDITED BY: YEJI LEE

UGH!! I CAN'T WAIT!!
Baboum

Crac
Mmm~!!

Crunch
Crunch

Gulp

YES!! MEN AND RED MEAT!!
YESSSSSSSSS!!!

Stomp

HE'S SMARTER THAN I THOUGHT.

I GUESS SUNBI DIDN'T HIRE HIM FOR HIS LOOKS.

BUT,

THE COURSE MENU FROM CHATEAU WILL BE A WORK OF ART THAT ACCENTUATES THE TASTE OF MOST POPULAR INGREDIENTS IN FRANCE.

TOO BAD HE STILL WON'T STAND A CHANCE.

COLD APPETIZER:
TERRINE DE FOIE-GRAS (SHIPPED FROM FRANCE)
ROASTED NECTARINE
ALMOND CRUMBLE
NECTARINE PUREE

IT'S FOIE GRAS!

WOW, WE CAN EAT THOSE HIGHLY PRICED DELICACIES AT ONCE!!!

MMM~

IT'S SO DELICATE!!! IT MELTS IN MY MOUTH.

IT TASTES TENDER AND BUTTERY!

ENTREE:
SEARED ANJOU PIGEON
SAUTEED FOIE GRAS
BRAISED CELERY
CELERIAC PUREE
RED WINE REDUCTION SAUCE

THIS IS PAN-FRIED BREAST OF PIGEON FROM ANJOU, FRANCE. ON TOP OF SAUTEED FOIE GRAS.

CHUAK

TRY THE TASTE OF THE WILD.

CHUAK

THE JUICE KEEPS COMING OUT EVERY TIME I CHEW!!

IT'S SO RICH!

MICHELIN STAR

WRITTEN AND DRAWN BY SONG
BACKGROUND AND COLORING BY MARUS.
EDITED BY CHEF TAEHWAN RYU, MICHELIN KOREA

EP. 29: IT'S BEEN A LONG TIME, RYU.

MORE IMPORTANTLY,
LET'S FOCUS ON THE FACT THAT THEY DECIDED ON "CONTEMPORARY CUISINE".
IT LOOKS LIKE THEY DIDN'T BOTHER CONSIDERING WHO WILL TASTE THE DISHES.

IT'S HIM.

ADD SPECIAL ACCENT ON THE PLATING FOR THE AMUSE-BOUCHE AND COLD APPETISER...

THE SAUCE FOR THE COLD APPETIZER WILL BE PLUM PUREE.

OVERALL, I'LL SHOOT FOR A NEAT PRESENTATION...

CHEF.

YEAH?

SOMEONE CAME TO SEE YOU...

WHO? ME?

I don't know anyone who would!

IT'S BEEN A LONG TIME.

RYU.

...MARTIN.

MAIN CROISSON:
PAN-FRIED MONK FISH
STIR FRIED GREENPEA AND PANCETTA
RED PEPPER SAFFRON SAUCE

WOW.. I'M GONNA TRY THIS AGAIN WITH MY DAUGHTER NEXT TIME.
WHAT ABOUT YOUR WIFE? I'M SURE SHE'LL LOVE THIS PLACE.
SHE LIKES KOREAN FOOD.

SORBET: PASSION FRUIT

MAIN (VIAND): VEAL CHOP STEAK
BEEF JUS
BUTTER GLAZED CARROT AND POTATO